

### AMENDMENTS TO THE CLAIMS

Please amend Claims 1, 11-15, and 19.

1. (Currently Amended) A process for preparing a cheese, a cheese-like product, a yoghurt or a dairy dessert without removing whey comprising:

(a) providing a dairy starting material comprising casein and a quantity of undenatured whey protein;

(b) adjusting the pH, if required, to a preselected point in the range 5.0-8.0;

(c) subjecting the material with the desired pH to a cooking step;

(d) ~~adjusting~~ reducing the pH of the cooked product to a pH in the range of 4.5-7.5 by addition of an acid or acidulant;

(e) processing and/or packing the pH 4.5-7.5 product to form the final product.

2. (Original) A process as claimed in claim 1 wherein the product is a cheese or cheese-like product.

3. (Previously Presented) A process as claimed in claim 1 where the dairy starting material is selected from cheese, skim milk, whole milk, milk protein concentrates, retenates, casein, caseinate, whey protein and mixtures of any of these.

4. (Previously Presented) A process as claimed in claim 1 wherein the ratio of whey protein to casein is within the range of 0.05-0.75.

5. (Previously Presented) A process as claimed in claim 1 wherein the casein concentration of the starting material is in the range of 1-30% (w/w).

6. (Previously Presented) A process as claimed in claim 5 wherein the casein concentration of the starting material is 3-20% (w/w).

7. (Previously Presented) A process as claimed in claim 6 wherein the casein concentration of the starting material is 5-15% (w/w).

8. (Previously Presented) A process as claimed in claim 1 wherein the pH at the end of step (b) is in the range of 5.8-7.5.

9. (Original) A process as claimed in claim 8 wherein the pH at the end of step (b) is in the range of 6.0-7.0.

10. (Original) A process as claimed in claim 9 wherein the pH at the end of step (b) is in the range of 6.3-7.0.

11. (Currently Amended) A process as claimed in claim 1 wherein acid ~~or alkali~~ is added after the cooking step to achieve a pH ~~[[of]]~~ in the range 4.5-7.5.

12. (Currently Amended) A process as claimed in claim 11 wherein acid ~~or alkali~~ is added after the cooking to achieve a pH ~~[[of]]~~ in the range 5.0-6.3.

13. (Currently Amended) A process as claimed in claim 12 wherein acid ~~or alkali~~ is added after the cooking step to achieve a pH ~~[[of]]~~ in the range 5.0-6.0.

14. (Currently Amended) A process as claimed in claim 9 wherein after the cooking step the pH is ~~adjusted~~ reduced to a pH in the range 5.0-6.3.

15. (Currently Amended) A process as claimed in claim 9 wherein after the cooking step the pH is ~~adjusted~~ reduced to a pH in the range 5.0-6.0.

16. (Previously Presented) A process as claimed in claim 1 wherein the cooking temperature is in the range of 50°C to up to the boiling point of the mixture.

17. (Previously Presented) A process as claimed in claim 1 wherein the cooking step is used for 1 second to 30 minutes.

18. (Original) A process as claimed in claim 17 wherein the cooking step is used for a time within the range 5 seconds to 15 minutes.

19. (Currently Amended) A process for preparing a cheese, a cheese-like product, a yoghurt or a dairy dessert comprising:

(a) providing a dairy starting material comprising casein and a quantity of whey protein;

(b) adjusting the pH, if required, to a preselected point in the range 5.0-8.0;

(c) subjecting the material with the desired pH to a cooking step;

(d) reducing ~~adjusting~~ the pH of the cooked product to a pH in the range 4.5-7.5 by addition of an acid or acidulant while liquid;

(e) placing the pH 4.5-7.5 product into packaging while still liquid; and

(f) providing conditions which allow the packaged product to set; wherein the steps are performed without removing whey.

20. (Cancelled)

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21. (Previously Presented) A process as claimed in claim 1 wherein the product is a cheese.